



## NEW YEAR'S EVE

130PP

ON ARRIVAL NV CHARLES HEIDSIECK, REIMS, CHAMPAGNE, FRANCE

Albany Rock oyster, lemon GF DF NF +6  
Oscietra caviar tart, chopped egg, chives NF +16

### STARTERS

Sourdough focaccia, rosemary, olive oil DF NF V VG  
Lamb shoulder croquette, spring peas, pickled cucumber NF  
Shark Bay crab toast DF NF

### ENTREES

Kingfish ceviche, jalapeño, blood orange, sea grapes GF DF NF  
Harvey Beef Reserve Range tartare, horseradish, quinoa crisp GF DF NF

### MAINS

Goldband snapper, artichoke, salt bush GF NF  
MBS 3+ O'Connor striploin, rocket salsa verde, capers GF DF NF

### SIDES

Hand cut fries, rosemary salt, house ketchup GF DF NF V VG  
Baby gem salad, red onion, lemon ranch GF NF V

### DESSERTS

Strawberry sorbet, meringue, mint GF DF NF V VG  
Australian and International cheeses of the day, condiments NF +45

GF Gluten-Free DF Dairy-free NF Nut-free V Vegetarian VG Vegan

Whilst all reasonable efforts are taken to accommodate dietary needs,  
we cannot guarantee that our food will be allergen free.

The Coole team acknowledges the Whadjuk Noongar people,  
the Traditional Owners of the land and waterways on which  
we operate. We pay our respects to Elders past, present and emerging.

Please note credit card surcharges apply.

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**NEW YEAR'S EVE  
WINE PAIRING 75PP**

- NV Charles Heidsieck, Reims, Champagne, France
- 2023 Chateau d'Estoublon 'Roseblood' Rosé, Provence, France
- 2022 Terras Gauda, Albariño, Rias Baixas, Spain
- 2021 Vietti 'Perbacco', Nebbiolo, Langhe-Piemonte, Italy
- 2024 Rockford, white Frontignac, Barossa, South Australia